



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food Reinspection #1

MILWAUKEE PUBLIC SCHOOLS
VINCENT HIGH SCHOOL
7501 N GRANVILLE RD
MILWAUKEE, WI

5/31/2013

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount:
\$107.00

Code Number	Description of Violation	Correct By
2-301.14	The 2 kitchen employees working at the #2 and #3 serving lines did not wash their hands before donning gloves. Employees must wash their hands before working with food.	9/16/2013
3-501.16	Multiple pans of carrots at serving lines were between 106-129F. A large pot of sauce was sitting on the stove top at 112F. Potentially hazardous food must be held hot at 135 degrees or above.	9/16/2013



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5-204.11 There is not a convenient hand sink for the employees in the cafeteria 9/16/2013
serving area to wash their hands and hand washing violations were occurring
there. Bathrooms are not suitable and are sometimes locked. Install a
handsink in the room adjacent to the girls bathroom by fall inspection 2013.
Locate handsink so that it is convenient for employees.

Notes:

Reinspection notes:

2 pans of broccoli at serving lines #2 and #3 are at 110F. There are no hot serving holding units at this location. Second time a violatoin was noted here. It is **STRONGLY RECOMMENDED** that you get some table top steamer jackets to keep the food hot while it is being served. Or another type of serving hot holding unit.

Sink not installed in cafeteria yet, requisition has been submitted. Correct by fall 2013.

New violations noted that need to be addressed.

1. Discontinue using towels under cutting boards.
2. Both the walk in cooler and freezer are now dripping condensate water onto food products contaminating the containers. Discontinue storing food under the condensers until they are repaired.

On 5/31/2013, I served these orders upon MILWAUKEE PUBLIC SCHOOLS by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature